CHERRY
sculpture hotel

CHRISTMAS DAY LUNCH

25 December 2026

COUVERT

Bread, flavoured butters and infused extra virgin olive oil,
with sea salt flakes and balsamic vinegar

STARTER

Rich fish soup with pennyroyal

MAIN COURSES

Fish

Oven-roasted octopus tentacle with rosemary and garlic,
crushed sweet potatoes, sautéed turnip greens
and roasted pepper sauce

Meat

Slow-confit lamb shank with Port wine and rosemary,
chestnuts, mashed potatoes and glazed seasonal vegetables

DESSERT BUFFET

Bolo-rei (Portuguese Christmas cake) · Rabanadas (Portuguese-style French toast)
Leite-creme (Portuguese custard) · Arroz-doce (Portuguese rice pudding)
Aletria (sweet vermicelli pudding) · Sliced fresh fruit · Chocolate mousse
Regional cheese selection with homemade fruit preserve

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